



cheddar block

Product Specifications - Spec 041 Issue #6 21/06/2011

CHEMICAL AND PHYSICAL

Component	Limits
Milk fat dry basis	450 g/kg minimum
Moisture	380 g/kg maximum

TECHNICAL DESCRIPTION

A cheese prepared from bacterial cultures(non animal rennet), salt, coagulating agents and pasteurised milk. No GM labelling required

Ingredients: Pasteurised Cows Milk, Non animal Rennet, salt, coagulating agents. Contains lactose and may not be suitable for lactose intolerant people.

SENSORY

Flavour/odour	Shall have a flavour free from objectionable and or off odours and chemical taints. Semi mellow, mildly mature, mildly acidic, not bitter
Appearance	Pale yellow to yellow.
Texture	Close, smooth and compact appearance.

PACKAGING

Packaging sizes	Vacuumed sealed 2.8kg set weight
Use by dates	6 months from date of manufacture.

MICROBIOLOGICAL

TEST	LIMITS
Coliforms	n = 1, M = 10/g
E Coli	<10 CFU per g
Coagulase positive staphylococci	<100 CFU per g
Listeria monocytogenes	n = 1, M = nil in 25g

COMMENTS

Product of Australia
TO BE STORED AT NO GREATER THAN 5° C

Nutritional Per 100g	Note: All values are considered averages unless otherwise stated
Energy	1662KJ
Protein	25.6g
Fat - Total	33.1g
- Saturated	22.7g
Carbohydrate	0.1g
-Sugars (Lactose)	0.1g
Sodium	635mg
Calcium	735mg